Radarange® 3-N-1™
Toaster Microwave Oven

Owner's Manual

AMC5108AAB/W

Part No. : 8112P253-60
Form No. : A/01/04
Code No.: DE68-02893A

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY:

(a) Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.

(b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

(c) Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:
   1) Door (bent or dented),
   2) Hinges and latches (broken or loosened),
   3) Door seals and sealing surfaces.

(d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

WARNING

Always observe Safety Precautions when using your oven. Never try to repair the oven on your own – there is dangerous voltage inside. If the oven needs to be repaired, call 1-800-843-0304 U. S. A, 1-866-587-2002 CANADA for the name of an authorized service center near you.

IMPORTANT SAFETY INSTRUCTIONS

When using any electrical appliance, basic safety precautions should be followed, including the following:

WARNING

To reduce risk of burns, electric shock, fire, personal injury or exposure to excessive microwave energy:

- Read all safety instructions before using the appliance.
- Read and follow the specific “Precautions to Avoid Exposure to Excessive Microwave Energy” on this page.
- This appliance must be grounded. Connect only to properly grounded outlets. See “Important Grounding Instructions” on page 4 of this manual.
- Install or place this appliance only in accordance with the installation instructions provided.
- Some items, like whole eggs and food in sealed containers, may explode if heated in this oven.
- Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
- As with any appliance, close supervision is necessary when used by children.
- Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged.
- This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service facility for examination, repair, or adjustment.
- Do not cover or block any of the openings on this appliance.
- Do not store this appliance outdoors. Do not use near water – for example, near a kitchen sink, in a wet basement, or near a swimming pool, etc.
- Keep the inside of the oven clean. Food particles or spattered oils stuck to the oven walls or floor can cause paint damage and reduce the efficiency of the oven.

SAVE THESE INSTRUCTIONS

Important Safety Instructions, continued

- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not let cord hang over edge of table or counter.
- When cleaning door and oven surfaces, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth.
- To reduce the risk of fire in the oven:
  a. Do not overcook food. Watch appliance carefully if paper, plastic, or other combustible materials are inside.
  b. Remove wire twist-ties from plastic cooking bags before placing bags in oven.
  c. If materials inside the oven ignite, keep the oven door closed, turn the oven off, disconnect the power cord, or shut off the power at the fuse or circuit breaker panel.
  d. Do not use the oven compartment for storage purposes. Do not leave paper products, cooking utensils, or food in the oven when not in use.
- Do not operate while empty.
- Do not cook without the glass tray in place on the oven floor. Food will not cook properly without the tray.
- Do not defrost frozen beverages in narrow-necked bottles. The containers can break.
- Dishes and containers can become hot. Handle with care.
- Carefully remove container coverings, directing steam away from hands and face.
- Remove lids from food before heating. After heating baby food, stir well and test temperature by tasting before serving.
- A short power-supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. Longer cord sets or extension cords are available and may be used with caution.
- Do not operate any other heating or cooking appliance beneath this appliance.
- Do not mount unit over or near any portion of a heating or cooking appliance.
- Do not mount over a sink.
- Do not store anything directly on top of the appliance when it is in operation.
- Oversized foods or oversized metal utensils should not be used, as they may cause fire or electric shock.
- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- Do not put this oven near flammable items and/or flammable materials such as drapes, curtains, etc.
- Never leave the oven unattended during operation.

Important Safety Instructions for using the heater features

- Do not touch hot areas of oven, and always use hot pads, holders or gloves when removing hot items from the oven.
- Do not use these features to heat baby food or bottles.
- Do not use these functions for defrosting your food. There is an "Auto Defrost" especially for this.
- Do not use the warm feature to reheat cold foods. Do not warm food for more than 1 hour.
- Do not use paper, cardboard, plastic or anything containing these substances.
- Do not move oven when it is hot.
- Use caution when disposing of hot grease.
- Do not clean with metal scouring pads. Residue from pads can contact electrical parts increasing risk of electric shock.
- Do not use paper products when appliance is operated in the toaster mode.
- Do not cover racks or any other part of the oven with metal foil. This will cause overheating of the oven.
- Use caution when heater features are in use. Heater functions include Bake, Broil, Top Brown, Warm & Speed Cook.
- Do not let children use this oven unless under the supervision of an adult.
- Failure to use caution, can lead to bodily injury.

SUPERHEATED WATER

- Superheated water may cause serious injury, so read this warning carefully.
- When microwaved water and other liquids reach the boiling point, they don't always bubble. Therefore, when removing hot liquids from the oven, let stand for 30 seconds before stirring, etc.
- As a general precaution, do not heat small cups for longer than 2 minutes per cup to avoid superheating.

ARCING

- If sparking (arcing) occurs when using microwave power, stop the oven immediately.
- Remove any metallic utensils, cookware, or metal ties. If using foil, use only narrow strips and allow at least one inch between the foil and interior oven walls.
- Make sure metal accessories, such as the wire rack and crumb tray, are in their proper position inside the oven. Do not use these accessories during Microwave-only cooking. These accessories are designed to be used with the Toaster, Bake, Broil, Top Brown, Warm, and Speed Cook functions only.

SAVE THESE INSTRUCTIONS

IMPORTANT GROUNDING INSTRUCTIONS

This appliance must be connected to a grounded, metallic, permanent wiring system, or an equipment grounding conductor should be run with the circuit conductors and connected to the equipment grounding terminal or lead on the appliance. Plug the three-prong power cord into a properly grounded outlet of standard 115-120 voltage, 60 Hz. Your oven should be the only appliance on this 15A or 20A circuit.

Note: Do not set dishes or food on the door when it is in the open position, as the oven may become unstable and tip over.

WARNING

Improper use of the grounding plug can result in a risk of electric shock. Consult a qualified electrician or servicer if you do not understand the grounding instructions or if you are not sure if the appliance is properly grounded.

Use of Extension Cords

A short power-supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. Longer cord sets or extension cords are available and may be used if care is exercised in their use. If a long cord or extension cord is used:

1. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
2. The extension cord must be a grounding-type 3-wire cord and it must be plugged into a 3-slot outlet.
3. The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over accidentally. If you use an extension cord, the interior light may flicker and the blower may vary when the microwave oven is on. Cooking times may be longer, too.
4. Use of extremely long extension cords, or cords in poor condition, may adversely affect cooking performance due to voltage drop.

WARNING

Do not cut or remove the third (ground) prong from the power cord under any circumstances.

Note: Upon the oven's first use, there may be a slight odor due to heater "break in". This is normal, and will not re-occur.

Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.

To reduce the risk of injury to persons:

1. Do not overheat the liquid.
2. Stir the liquid both before and halfway through heating it.
3. Do not use straight-sided containers with narrow necks.
4. After heating, allow the container to stand in the microwave oven for a short time before removing the container.
5. Use extreme care when inserting a spoon or other utensil into the container.

SAVE THESE INSTRUCTIONS

Your New 3-N-1 TM Toaster Microwave oven

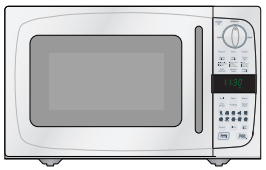
Table of Contents

Safety 2
Your New 3-N-1 TM Toaster Microwave oven 5
Table of Contents 5
Checking Parts 6
Setting Up 6
Control Panel Buttons 7
Operation 8
Selecting the Display Weight 8
Setting the Clock 8
Using the Pause/Cancel Button 9
Using the Instant Cook Buttons 9
Using the Handy Helper Button 10
Using the Kids Meals Button 10
Using the Snack Bar Button 11
Using the Start/+1 Min. Button 11
Defrosting Automatically 12
Setting Cooking Times & Power Levels 12
Using the Kitchen Timer 13
Toaster 14
Preheat 14
Baking 15
Warming 16
Top Browning 16
Broiling 17
Speed Cooking 17
Switching the Beep Sound On/Off 18
Using the More/Less Buttons 18
Using the Easy Clean Button 18
Demonstration Mode 18
Setting the Child Protection Lock 18
Cooking Instructions 19
Cooking Utensils 19
Testing Utensils 20
Cooking Techniques 20
General Tips 21
General Tips for the Heater Features 21
GUIDE for Cooking Meat in Your Microwave 21
GUIDE for Cooking Poultry in Your Microwave 22
GUIDE for Cooking Seafood in Your Microwave 22
Guide for Cooking Eggs in Your Microwave 23
Guide for Cooking Vegetables in Your Microwave 23
Auto Defrosting Guide 23
Recipes 24
Guide for Cooking with Heater 26
Guide for Cooking with Heater 27
Appendix 30
Troubleshooting Guide 30
Care and Cleaning 31
Specifications 31
Warranty 32
Quick Reference 33

Your New 3-N-1 ™ Toaster Microwave oven

Checking Parts

Unpack your oven and check to make sure that you have all the parts shown here. If any part is missing or broken, call your dealer.



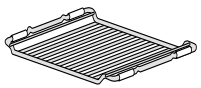
oven

glass tray

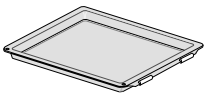
roller guide ring

instruction manual

registration card



metal wire rack



crumb tray

Note :

The white plastic tubing on the crumb tray and wire rack must not be removed.

Setting Up

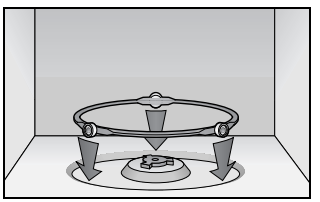
1 Place the oven on a flat, sturdy surface and plug the cord into a grounded outlet. Once plugged in, the display on your oven will show:

Make sure there is adequate ventilation for your oven by leaving at least four inches of space behind, above, and to the sides of the oven.

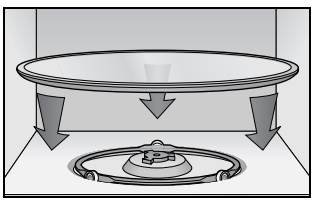
2 Open the oven door.

3 Wipe the inside of the oven with a damp cloth.

4 Place the pre-assembled ring in the indentation in the center of the oven.

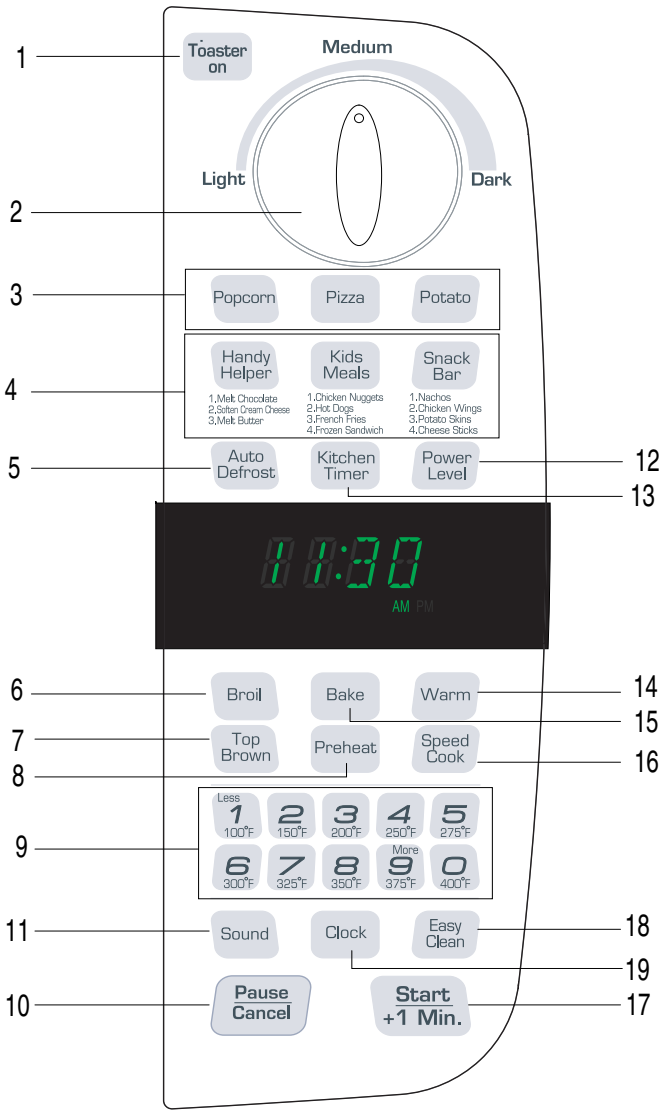


5 Place the glass tray on top of the ring so that the three glass tabs in the center of the tray fit securely into the tabs on the floor of the oven.



Your New 3-N-1 ™ Toaster Microwave oven

Control Panel Buttons



1. **Toaster Button** p. 14
   Press to start toasting after setting Adjustment Knob.
2. **Toasting Adjustment Knob** p. 14
   Adjust to select darkness.
3. **Instant Cook Buttons** p. 9
   Instant microwave settings for frequently prepared foods.
4. **Handy Helper, Kids Meals, Snack Bar** p. 10~11
   Useful microwave menus to help prepare common recipe ingredients, popular snacks, and tasty entrées for kids.
5. **Auto Defrost** p. 12
   Quickly thaws frozen food automatically by weight.
6. **Broil** p. 17
   Broils meats and fish up to 45 minutes at 400 °F.
7. **Top Brown** p. 16
   Browns toppings, open-faced sandwiches, and more.
8. **Preheat** p. 14
   For better results, preheat to desired temperature before cooking.
9. **Number/Cooking Temperature Buttons**
   Sets Baking temperature, cooking time, amount, and power level.
10. **Pause/Cancel** p. 9
11. **Sound** p. 18
    End Signal can be turned off and on.
12. **Power Level** p. 12
    Press to select power level for up to two (2) stages of microwave cooking.
13. **Kitchen Timer** p. 13
    Sets kitchen timer.
14. **Warm** p. 16
    Keeps food warm at 200 °F for up to one (1) hour.
15. **Bake** p. 15
    Bakes at up to 400 °F. Maximum baking time is 45 minutes.
16. **Speed Cook** p. 17
    This time-saving function cooks by combining both microwaving and heating.
17. **Start/ +1 Min** p. 11
    Press to start cooking. Adds one (1) minute while oven is operating.
18. **Easy Clean** p. 18
    Rotates side-located heaters into a horizontal position to ease cleaning the cavity interior.
19. **Clock** p. 8
    Sets current time.

Operation

Selecting the Display Weight

The first time you plug the power cord into an outlet, or after there has been an interruption in power, the display will show all indicators. At this point, you can select the weight system for the display. You can choose between pounds (LBS) or kilograms (KG). To do so you can choose between pounds (LBS) and kilograms (KG).

1 Press "**0**" immediately after plugging in your microwave. The display will show:

If the display does not shows "Kg", you will need to unplug the microwave and then plug it in again in order to change to the weight selection.

2 Press "**0**" repeatedly to select the weight system you wish to use:

When you have selected the weight system you want to use, press the **Pause/Cancel** button to end this procedure.

Setting the Clock

1 Press the **Clock** Button. The display will show:

2 Use the Number buttons to enter the current time. You must press at least three numbers to set the clock. For example, if the current time is 5:00, enter 5,0,0.

3 Press the **Clock button** again. A colon will blink, indicating that the time is set.

*If there is a power interruption, you will need to reset the clock. You can check the current time while cooking is in progress by pressing the **Clock** button.*

Operation

Using the Pause/Cancel Button

The **Pause/Cancel** button allows you to clear instructions you have entered. It also allows you to pause the oven's cooking cycle, so that you can check the food.

- To pause the oven during cooking: press **Pause/Cancel** once. To restart, press **Start**.
- To stop cooking, erase instructions, and return the oven display to the time of day: Press **Pause/Cancel** twice.
- To clear instructions you have just entered: press **Pause/Cancel** once, then re-enter the instructions.
- To cancel a timer setting: press **Pause/Cancel** once.
    - * **Upon completion of cooking operation, if the oven temperature has risen above 250°F, the fan will automatically continue running for 3 minutes. To stop the fan, press the Pause/Cancel key.**

Using the Instant Cook Buttons

1 Press the **Instant Cook** button corresponding to the food you are cooking (for example, **Popcorn**). The display shows the first serving size:

2 Press the button repeatedly to select the serving size you want. The display will cycle through all available serving sizes. Once you select the correct serving size, the microwave will begin cooking automatically.

Instant Cook Chart

Item	Weight	Remarks
Popcorn	3.0-3.5 oz 3.5 oz	• Use one microwave-only bag of popcorn. • Use caution when removing and opening hot bag from oven.
Pizza Reheat	1 Slice 2 Slices 3 Slices	• Put the pizza on a microwave-safe plate with wide end of slice towards the outside edge of the plate. • Do not let slices overlap. Do not cover. • Before serving, let stand 1-2 min.
Potato	1 EA 2 EA 3 EA 4 EA 5 EA 6 EA	• Prick each potato several times with fork. • Place on turntable in spoke-like fashion. • Remove from oven, wrap in foil and let stand 3-5 min.

Operation

Using the Handy Helper Button

1. Press the **Handy Helper** button corresponding to the food you are cooking. The display shows “A-1”(code of item). Press the **Handy Helper** button repeatedly to select the item you want.(Refer to the **Handy Helper Chart** below)
2. Press the **Number** button to select the serving size you want. You can press the “**1**” or “**2**” buttons to select the serving size. Only the “**1**” serving size is available for Soften Cream Cheese and Melt Chocolate items.(Refer to the **Handy Helper Chart** below for the serving)
3. Press the **Start** button to begin cooking.

Handy Helper Chart

Item	Code	Serving Size	Remarks
Melt Chocolate	A-1	2 squares or 1 cup chips	• Place chocolate chips or square in a microwave-safe dish. • Stir well at half time when the oven beeps, and re-start the oven.
Soften Cream Cheese	A-2	1 package (8 oz.)	• Unwrap cream cheese and place on microwave-safe dish. • Let stand 1-2minutes.
Melt Butter	A-3	1 stick (1/4 lb.) 2 sticks (1/2 lb.)	• Remove wrapping and cut butter in half vertically. • Place butter in dish, cover with wax paper. • Stir well after finishing and let stand 1-2 minutes.

Note:

Melt chocolate - Unless stirred at half time, the Chocolate keeps its shape even when heating time is over.

Using the Kids Meals Button

1. Press the **Kids Meals** button corresponding to the food you are cooking. The display shows “A-1”(code of item). Press the **Kids Meals** button repeatedly to select the item you want.(Refer to the **Kids Meals Chart** below)
2. Press the **Number** button to select the serving size you want. You can press the “**1**” or “**2**” buttons to select the serving size. (Refer to the **Kids Meals Chart** below for the serving.)
3. Press the **Start** button to begin cooking.

Kids Meals Chart

Item	Code	Serving Size/ Weight	Remarks
Chicken Nuggets	A-1	4-5 oz 6-7 oz	• Put a paper towel on top of plate and arrange nuggets in spoke fashion on paper towel. • Do not cover. Let stand 1 minute.
Hot Dogs	A-2	2 EA 4 EA	• Prick hot dogs, place on plate. When the oven beeps, add buns and re-start the oven.
French Fries	A-3	4-5 oz 6-7 oz	• Place 2 paper towels on plate and arrange french fries on towels, do not overlap. • Blot with additional paper towel after removal from oven.
Frozen Sandwich	A-4	1 EA 2 EA	• Place frozen sandwich in susceptor "sleeve" (which is in package) and put on plate.

Note

Hot Dogs - For the best texture, buns should be added to hot dogs when the oven beeps.

Operation

Using the Snack Bar Button

1. Press the **Snack Bar** button corresponding to the food you are cooking. The display shows “A-1”(code of item). Press the **Snack Bar** button repeatedly to select the item you want.(Refer to the **Snack Bar Chart** below)
2. Press the **Number** button to select the serving size you want. You can press “**1**” or “**2**” buttons to select the serving size. Only the **1** serving size is available for Nachos. (Refer to the **Snack Bar Chart** below for the serving)
3. Press **Start** button to begin cooking.

Snack Bar Chart

Item	code	Serving Size/ Weight	Remarks
Nachos	A-1	1 serving	• Place tortilla chips on plate without overlapping. • Sprinkle evenly with cheese. • Contents : -2 cups tortilla chips -1/3 cup grated cheese
Chicken Wings	A-2	5-6 oz 7-8 oz	• Use pre-cooked, refrigerated chicken wings. • Place chicken wings around plate in spoke fashion and cover with wax paper.
Potato Skins	A-3	1cooked potato 2 cooked potatoes	• Cut cooked potato into 4 even wedges. Scoop or cut out potato flesh, leaving about 1/4" of skin. • Place skins in spoke fashion around plate. • Sprinkle with bacon, onions and cheese. Do not cover.
Cheese Sticks	A-4	5-6 pcs 7-10 pcs	• Place cheese sticks on plate in spoke fashion. • Do not cover.

Using the Start/+1 Min. Button

This button offers a convenient way to heat food in one-minute increments at the High power level.

1 Press the **Start/+1 Min.** button once for each minute you wish to cook the food. For example, press it twice for two minutes. The time will display, and the oven starts automatically.

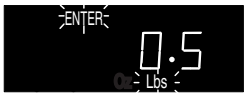
Add minutes to a program in progress by pressing the **Start/+1 Min.** *button for each minute you want to add.*

Operation

Defrosting Automatically

To thaw frozen food, set the weight of the food and the microwave automatically sets the defrosting time, power level and standing time.

1 Press the **Auto Defrost** button. The display shows “0.5 lbs.”(0.2Kg if you have set your oven for metric measure). (“ENTER” and “Lbs” will flash).



2 To set the weight of your food, press the **Auto Defrost** button repeatedly. This increases the weight by 0.5 lb increments, up to 6.0 lbs.(The Auto Defrost button will increase the weight by 0.2Kg up to 2.6kg if you are using metric measurement).

You can also use the number buttons to enter the weight of the food directly.

The oven calculates the defrosting time and starts automatically. Twice during defrosting, the oven will beep to let you know to turn the food over.

3 Press the **Pause/Cancel** button, open the oven door, and turn the food over.

4 Press the **Start** button to resume defrosting.

- ***See Page 23 for the Auto Defrosting Guide.***

Setting Cooking Times & Power Levels

Your microwave allows you to set up to two different stages of cooking, each with its own time length and power level. The power level button lets you control the heating intensity from Warm(1) to High(0).

One-stage Microwave Cooking

For simple one-stage cooking, you only need to set a cooking time. The power level is automatically set to High. If you want to set the power to any other level, you must set it using the **Power Level** button.

1 Use the **Number** buttons to set a cooking time. You can set a time from one second to 99 minutes, 99 seconds. **For example, to set 20 minutes, enter 2, 0, 0, 0.**

2 If you want to set the power level to something other than High, press the **Power Level** button, then use the **Number** buttons to enter a power level.

Power Levels:

1 = PL:10(Warm)
2 = PL:20(Low)
3 = PL:30(Defrost)
4 = PL:40(Medium low)
5 = PL:50(Medium)
6 = PL:60(Simmer)
7 = PL:70(Medium high)
8 = PL:80(Reheat)
9 = PL:90(Sauté)
0 = PL:Hi(High)

3 Press the **Start** button to begin cooking. If you want to change the power level, press **Pause/Cancel** before you press **Start**, and re-enter all of the instructions.

Setting Cooking Times & Power Levels, continued

Some recipes require different stages of cooking at different temperatures. You can set up to two(2) stages of cooking when microwaving.

Multi-stage Cooking

1 Follow steps 1 and 2 in the “One-Stage Cooking” section on the previous page.

When entering more than one cooking stage, the **Power Level** button must be pressed before the second cooking stage can be entered.

To set the power Level at High for a stage of cooking, press the **Power Level** button twice.

2 Use the number buttons to set a second cooking time.

3 Press the **Power Level** button, then use the number buttons to set the power level of the second stage of cooking.

4 Press **Start** to begin cooking.

You can check the Power Level while cooking is in progress by pressing the **Power Level** button.

Using the Kitchen Timer

1 Press the **Kitchen Timer** button.

2 Use the **Number** buttons to set the length of time you want the timer to run.(max. time 99 min. 99 sec.)

(If you do not press the **Start** button, after 5 seconds, the “**Start**“ indicator will blink.)

3 Press **Start** to begin Kitchen Timer.

4 The display counts down and beeps when the time has elapsed. After preheating, press the Pause/Cancel button before baking.

Note*: The microwave does not turn on when the Kitchen timer is used.*

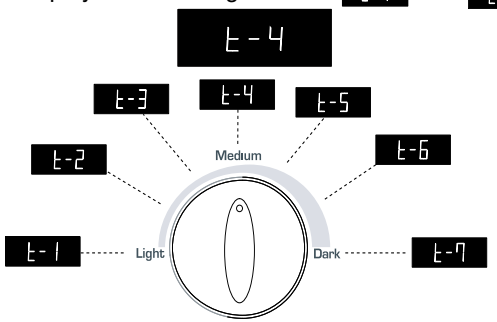
Operation

Toaster

1 Place the food on the wire rack. Then place wire rack with food on the top shelf of the oven. Place the crumb tray on the bottom shelf.

2 Set the **Toasting Adjustment Knob** to the desired position.

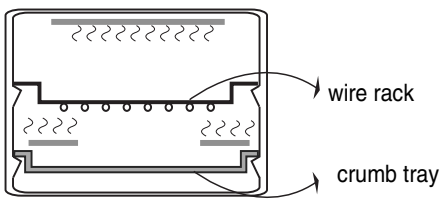
The display will be changed from " t-1 " to " t-7 ".



3 Press the **Toaster Start Button** to begin toasting.

* **Upper Heater and Lower Heater operate simultaneously.**

(If you want to clear the operation, press the **Pause/Cancel** button twice.)



* **This oven will toast up to 4 slices of bread.**

Preheat

Some recipes may call for preheating the oven before cooking. To preheat the oven,

1 Press the **Preheat** button.

2 Use the **Number** buttons to set a **Temp** up to 400 °F.

(If you do not press the **Start** button,after 5 seconds, the "**Start**" indicator will blink.)

(The temperature choices are located on the number buttons.)

3 Press the **Start/+1 Min** button.

4 After preheating, press the **Pause/Cancel** button before baking.

* **The Upper Heater and Lower Heater operate simultaneously.**
* **The desired temperature will be maintained for 10 minutes; it is then switched off automatically.**

Operation

Baking

You can bake in your Amana 3-N-1 ™ Toaster Microwave oven. Baking uses all coils (Upper, Lower) to cook and brown the food. When baking, place the food on the crumb tray and preheat before cooking.

When the top and bottom heaters reach the selected temperature, the heaters will cycle on and off for even heating.

1 Press the **Bake** Button.

2 To set the cooking temperature, press the **Number** buttons. Your oven can Bake at temperatures up to 400°F. To maintain a constant temperature, the oven door should be kept closed as much as possible while cooking.

3 Press the **Bake** button again.

4 Use the Number buttons to set a cooking time. (max. time 45 min.)

(If you do not press the **Start** button,after 5 seconds, the "**Start**" indicator will blink.)

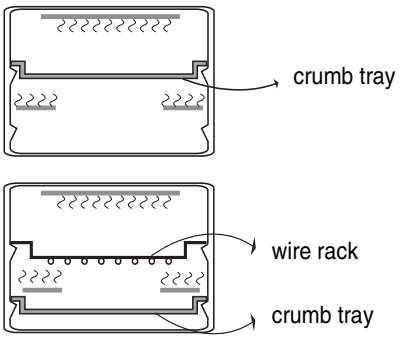
5 Press the **Start/+1 Min** button to start.Press the **Start/+1 Min** button again for additional Baking time, if desired.

* **The Upper Heater and Lower Heater operate simultaneously.**

If you want to clear the function, press the **Pause/Cancel** button twice

To pause the function, press the **Pause/Cancel** button once.

To resume cooking. Press **Start**.



- **During baking, the food may rise, becoming too close to the heaters, which may cause the food to overcook or burn.**
- **Baking larger dense food items, such as cakes or brownies, is not recommended in this oven.**
- **For best results when baking, try to place the food toward the center of the crumb tray.**

Operation

Warming

You can keep food warm for up to one hour.

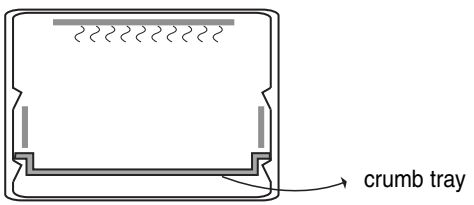
1 Press the **Warm** button.

2 Use the **Number** buttons to set a warming time.
(max. time 60 min.)

(If you do not press the **Start** button, after 5 seconds, the "**Start**" indicator will blink.)

3 Press the **Start/+1 Min** button.

* **The Upper Heater operates only.**
* **The Upper Heater will cycle on and off to keep food warm.**



Top Browning

You can Top Brown in your Amana 3-N-1 ™ Toaster Microwave Oven. The upper heater is used to evenly brown open-faced sandwiches, cheese toppings, and hor d' ouevres.

1 Press the **Top Brown** button.

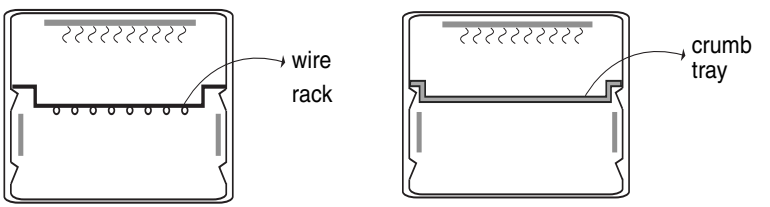
2 Use the **Number** buttons to set a cooking time.
(max. time 45 min.)

(If you do not press the **Start** button, after 5 seconds, the "**Start**" indicator will blink.)

3 Press the **Start/+1 Min** button.

* **The Upper Heater operates only.**

or

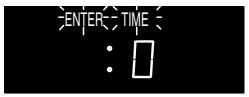


Operation

Broiling

You can broil in your Amana 3-N-1 ™ Toaster Microwave oven. Broiling uses heating coils to cook and brown the food. When broiling, use the **Crumb Tray** and **Wire Rack** together.

1 Press the **Broil** button .

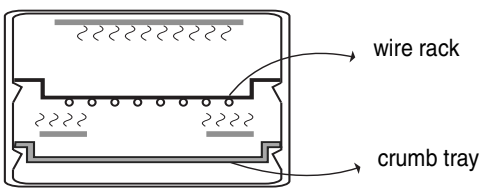


2 Use the **Number** buttons to set a cooking time.
(max. time 45 min.)

(If you do not press the **Start** button, after 5 seconds, the "**Start**" indicator will blink.)

3 Press the **Start** button to begin broiling.

* **The Upper Heater and Lower Heater operate simultaneously.**



Speed Cooking

The speed cooking feature allows you to cycle automatically between microwave and heater cooking for food that is moist as well as crisp and brown. Speed Cook 3 is ideal for large foods that require a long cooking time when prepared in a conventional oven, such as casseroles.

To use speed cooking,

1 Press the **Speed Cook** button repeatedly to select the speed cook mode you want.

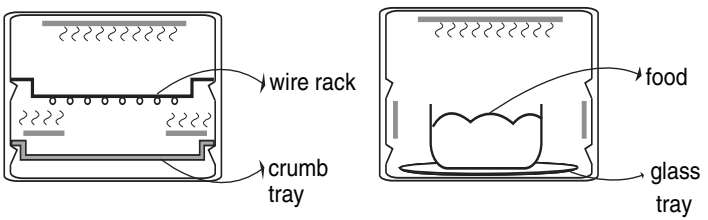
(SC-1 => SC-2 => SC-3)

2 Use the Number buttons to set a cooking time.
(max. time 60 min. for all modes)

(If you do not press the **Start** button, after 5 seconds, the "**Start**" indicator will blink.)

3 Press the **Start/+1 Min** button.

SC-1/ SC-2 or SC-3



- For menu recommendations using this time-saving feature, please refer to pages 26~29, **Guide for Cooking with Heater**.

Operation

Switching the Beep Sound On/Off

You can switch the Beep Sound off whenever you want.

1 Press the **Sound** button. The display shows “ON” (“START” will flash)

2 Press the **Sound** button again to turn the volume off. The display shows:”OFF” (“START” will flash)

3 Press the **Start/+1 Min** button.

The display returns to the time of day or “ :0 ”.

Using the More/Less Buttons

The **More/Less** buttons allow you to adjust pre-set cooking times.

Use the **More/Less** button only after you have already begun cooking.

The **More/Less** feature cannot be used with the **Auto Defrost** button.

1 To ADD more time to an automatic cooking procedure: Press the **More**(9) button.

2 To REDUCE the time of an automatic cooking procedure: Press the **Less**(1) button.

*If you wish to increase/decrease in the **Time Cook** mode in 10 sec intervals(10, 20, 30...) press the More(9) or Less(1) button.*

Using the Easy Clean Button

This function rotates the lower Heaters for convenient inside cleaning.

1 Press the **Easy Clean** button.

Lower Heaters rotate into a horizontal position.

2 After cleaning, repeat step 1 above or press **Pause/Cancel** button.

* **Operates only when door is opened.**

Demonstration Mode

You can use the Demonstration Mode to see how your oven operates without oven heating.

1 Hold the “**0**” button and then press the “**1**” button.

To turn demo mode off, repeat step 1 above.

Setting the Child Protection Lock

You can lock your microwave oven so it can not be used by unsupervised children.

1 Hold the “**0**” button and then press the “**2**” button.

At this point, the microwave oven can not be used until it is unlocked. To unlock it, repeat step 1 above.

Cooking Instructions

Cooking Utensils

Recommended Use for microwave functions

- **Glass and glass-ceramic bowls and dishes :** Use for heating or cooking.
- **Microwave browning dish :** Use to brown the exterior of small items such as steaks, chops, or pancakes. Follow the directions provided with your browning dish.
- **Microwavable plastic wrap :** Use to retain steam. Leave a small opening for some steam to escape and avoid placing it directly on the food.
- **Wax paper :** Use as a cover to prevent spattering.
- **Paper towels and napkins :** Use for short-term heating and covering; they absorb excess moisture and prevent spattering. Do not use recycled paper towels, which may contain metal and can catch fire.
- **Paper plates and cups :** Use for short-term heating at low temperatures. Do not use recycled paper, which may contain metal and can catch fire.
- **Thermometers :** Use only those labeled “Microwave Safe” and follow all directions. Check the food in several places. Conventional thermometers may be used once the food has been removed from the oven.

Limited Use

- **Aluminum foil :** Use narrow strips of foil to prevent overcooking of exposed areas. Using too much foil can damage your oven, so be careful.
- **Ceramic, porcelain, and stoneware :** Use these if they are labeled “Microwave Safe.” If they are not labeled, test them to make sure they can be used safely. Never use dishes with metallic trim.
- **Plastic :** Use only if labeled “Microwave Safe.” Other plastics can melt.
- **Straw, wicker, and wood :** Use only for short-term heating, as they can be flammable.

Not Recommended

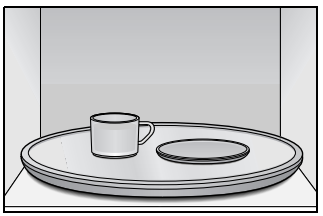
- **Glass jars and bottles :** Regular glass is too thin to be used in a microwave, and can shatter.
- **Paper bags :** These are a fire hazard, except for popcorn bags that are designed for microwave use.
- **Styrofoam plates and cups :** These can melt and leave an unhealthy residue on food.
- **Plastic storage and food containers :** Containers such as margarine tubs can melt in the microwave.
- **Metal utensils :** These can damage your oven. Remove all metal before cooking.

Cooking Instructions

Testing Utensils

If you are not sure whether a dish is microwave-safe or not, you can perform this test:

1 Fill a glass measuring cup with water and put it inside your oven, next to the dish you want to test.



2 Press the Start/ +1 Min. button once to heat them for one minute at High power.

The water should be warm and the dish you are testing should be cool. If the dish is warm, then it is absorbing microwave energy and is not acceptable for use in the microwave.

Cooking Techniques

Stirring

Stir foods such as casseroles and vegetables while cooking to distribute heat evenly. Food at the outside of the dish absorbs more energy and heats more quickly, so stir from the outside to the center. The oven will turn off when you open the door to stir your food.

Arrangement

- Arrange unevenly shaped foods, such as chicken pieces or chops, with the thicker, meatier parts toward the outside of the turntable where they receive more microwave energy. To prevent overcooking, place thin or delicate parts toward the center of the turntable.

Shielding

Shield food with narrow strips of aluminum foil to prevent overcooking. Areas that need shielding include poultry wing-tips, the ends of poultry legs, and corners of square baking dishes. Use only small amounts of aluminum foil. Larger amounts can damage your oven.

Turning

- Turn foods over midway through cooking to expose all parts to microwave energy. This is especially important with large items such as roasts.

Standing

Foods cooked in the microwave build up internal heat and continue to cook for a few minutes after the oven stops. Let foods stand to complete cooking, especially foods such as roasts and whole vegetables. Roasts need this time to complete cooking in the center without overcooking the outer areas. All liquids, such as soup or hot chocolate, should be shaken or stirred when cooking is complete. Let liquids stand a moment before serving. When heating baby food, stir well and test the temperature before serving.

Adding Moisture

- Microwave energy is attracted to water molecules. Food that is uneven in moisture content should be covered or allowed to stand so that the heat disperses evenly. Add a small amount of water to dry food to help it cook.

Cooking Instructions

General Tips

- Dense foods, such as potatoes, take longer to heat than lighter foods. Foods with a delicate texture should be heated at a low power level to avoid becoming tough.
- Altitude and the type of cookware you are using can affect cooking time. When using a new recipe, use the minimum cooking time and check the food occasionally to prevent overcooking.
- Foods with a non-porous skin or shell, such as potatoes, eggs, or hot dogs, should be pierced to prevent bursting.
- Frying with heating oil or fat is not recommended. Fat and oil can suddenly boil over and cause severe burns.
- Some ingredients heat faster than others. For example, the jelly inside a jelly doughnut will be hotter than the dough. Keep this in mind to avoid burns.
- Home canning in the microwave oven is not recommended because all harmful bacteria may not be destroyed by the microwave heating process.
- Although microwaves do not heat the cookware, the heat is often transferred to the cookware. Always use pot holders when removing food from the microwave and instruct children to do the same.

General Tips for the Heater Features

- Many foods, such as convenience foods, can be successfully prepared in the 3-N-1 ™ Toaster Microwave Oven. Please follow the manufacturer's package directions carefully for best results.
- Please check your food before the time is up. You may need to adjust the time for best results or personal preference.
- During baking, the food may rise becoming too close to the heaters, which may cause the food to overcook or burn.
- Baking larger dense food items, such as cakes or brownies, is not recommended in this oven.
- For best results when baking, try to place the food toward the center of the crumb tray.
- Some package directions call for temperatures above 400 °F. Set the temperature to 400 °F and add an additional 2 - 6 minutes.
- When heating frozen dinners or frozen entrees, Speed Cook #3 or only microwaving is recommended.

Guide for Cooking Meat in Your Microwave

- Place meat on a microwave-safe roasting rack in a microwave-safe dish.
- Start meat fat-side down. Use narrow strips of aluminum foil to shield any bone tips or thin meat areas.
- Check the temperature in several places before letting the meat stand the recommended time.
- The following temperatures are removal temperatures. The temperature of the food will rise during the standing time.

Food	Cook Time /Power Level	Directions
Roast Beef Boneless Up to 4 lbs.	Cooking Time: 8-11 min. / lb. for 115° F - Rare 9-13 min. / lb. for 120° F - Medium 10-15 min. / lb. for 145° F - Well Done Power Level: High(0) for first 5 min., then Medium(5).	Place roast fat-side down on roasting rack. Cover with wax paper. Turn over when cooking time is half up. Let stand 10 min.
Pork Boneless or bone-in Up to 4 lbs.	Cooking Time 11-15 min. / lb. for 160° F Well Done Power Level: High(0) for first 5 min., then Medium(5).	Place roast fat-side down on roasting rack. Cover with vented plastic wrap. Turn over when cooking time is half up. Let stand 10 min.
Bacon 2-6 slices	Cooking Time: 2 slices: 1- 1 ¾ min. 4 slices: 3- 3 ½ min. 6 slices: 4 ½-5 ½ min. Power Level: High(0).	Arrange slices on roasting rack or a dish lined with paper-towel. Cover with paper towel. Microwave until crisp.

Cooking Instructions

Guide for Cooking Poultry in Your Microwave

- Place poultry on a microwave-safe roasting rack in a microwave-safe dish.
- Cover poultry with wax paper to prevent spattering.
- Use aluminum foil to shield bone tips, thin meat areas, or areas that start to overcook.
- Check the temperature in several places before letting the poultry stand the recommended time.

Food	Cook Time /Power Level	Directions
Whole Chicken Up to 4 lbs.	Cooking Time: 5-8 min. / lb. 170° -180°F Power Level: Medium High(7)	Place chicken breast-side down on roasting rack. Cover with wax paper. Turn over when the cooking time is half up. Cook until juices run clear and meat near the bone is no longer pink. Let stand 5-10 min.
Chicken Pieces Up to 1½ lbs.	Cooking Time 5-8 min. / lb. 180°F dark meat 170°F light meat Power Level: Medium High(7)	Place chicken bone-side down on dish, with the thickest portions towards the outside of the dish. Cover with wax paper. Turn over when the cooking time is half up. Cook until juices run clear and meat near the bone is no longer pink. Let stand 5-10 min.

Guide for Cooking Seafood in Your Microwave

- Cook fish until it flakes easily with a fork.
- Place fish on a microwave-safe roasting rack in a microwave-safe dish.
- Use a tight cover to steam fish. A lighter cover of wax paper or paper towel provides less steaming.
- To avoid overcooking fish, check it at minimum cooking time.

Food	Cook Time /Power Level	Directions
Steaks Up to 1.5 lbs.	*Cooking Time:* 6-10 min. / lb. Power Level: Medium High(7).	Arrange fillets in a baking dish, turning any thin pieces under. Cover with wax paper. If over ½ inch thick, turn over and rearrange when cooking time is half up. Cook until fish flakes easily with a fork. Let stand 2-3 min.
Fillets Up to 1.5 lbs.	*Cooking Time:* 3-7 min. / lb. Power Level: Medium High(7)	Arrange fillets in a baking dish, turning any thin pieces under. Cover with wax paper. If over ½ inch thick, turn over and rearrange when cooking time is half up. Cook until fish flakes easily with a fork. Let stand 2-3 min.
Shrimp Up to 1 lbs.	*Cooking Time:* 3-5 ½ min. / lb. Power Level: Medium High(7).	Arrange shrimp in a baking dish without overlapping or layering. Cover with wax paper. Cook until firm and opaque, stirring 2 or 3 times. Let stand 5 min.

Cooking Instructions

Guide for Cooking Eggs in Your Microwave

- Never cook eggs in the shell, and never warm hard-boiled eggs in the shell; they can explode.
- Always pierce whole eggs to keep them from bursting.
- Cook eggs just until set; they become tough if overcooked.

Guide for Cooking Vegetables in Your Microwave

- Vegetables should be washed just before cooking. Often, no extra water is needed. If dense vegetables such as potatoes, carrots and green beans are being cooked, add about ¼ cup water.
- Small vegetables (sliced carrots, peas, lima beans, etc.) will cook faster than larger ones.
- Whole vegetables, such as potatoes, acorn squash or corn on the cob, should be arranged in a circle on the turntable before cooking. They will cook more evenly if turned over at half the cooking time.
- Always place vegetables like asparagus and broccoli with the stem ends pointing towards the edge of the dish with the heads toward the center.
- When cooking cut vegetables, always cover the dish with a lid or vented microwavable plastic wrap.
- Whole, unpeeled vegetables such as potatoes, squash, eggplant, etc., should have their skin pricked in several spots before cooking to prevent them from bursting.
- For more even cooking, rearrange whole vegetables halfway through the cooking time.
- Generally, the denser the food, the longer the standing time. (Standing time refers to the time necessary for dense, large foods and vegetables to finish cooking after they come out of the oven.) A baked potato can stand on the counter for five minutes before cooking is completed, while a dish of peas can be served immediately.

Auto Defrosting Guide

- Follow the instructions below when defrosting different types of food.

Food	Amount	Procedure
Roast Beef, Pork	2.5-5.0 lbs.	Start with the food placed fat side down. After each stage, turn the food over and shield any warm portions with narrow strips of aluminum foil.
Steaks, Chops, Fish	0.5-3.0 lbs.	After each stage, rearrange the food. If there are any warm or thawed portions of food, shield them with narrow flat pieces of aluminum foil. Remove any pieces of food that are nearly defrosted. Let stand, covered, for 5-10 minutes.
Ground Meat	0.5-3.0 lbs.	After each stage, remove any pieces of food that are nearly defrosted. Let stand, covered with foil, for 5-10 minutes.
Whole Chicken	2.5-6.0 lbs.	Remove giblets before freezing poultry. Start defrosting with the breast side down. After the first stage, turn the chicken over and shield any warm portions with narrow strips of aluminum foil. After the second stage, again shield any warm portions with narrow strips of aluminum foil. Let stand, covered, for 30-60 minutes in the refrigerator.
Chicken Pieces	0.5-2.0 lbs.	After each stage, rearrange or remove any pieces of food that are nearly defrosted. Let stand for 10-20 minutes.

- **Notes**

Check foods when the oven signals. After the final stage, small sections may still be icy; let them stand to continue thawing.

Shielding roasts and steaks with small pieces of foil prevents the edges from cooking before the center of the food has defrosted. Use narrow, flat, smooth strips of aluminum foil to cover the edges and thinner sections of the food.

Cooking Instructions

Recipes

Beef Stroganoff

Ingredients:

1 ½ pounds Beef, cubed (top round)
1 cup Flour, all purpose
1 small Onion, yellow (diced)
3 tablespoons Olive Oil
½ cup Pasta Sauce
1 can (14 ounces) Beef Broth
2 tablespoons Parsley, dried
1 cup Sour Cream
To taste Salt
To taste Pepper

Method of Preparation:

Coat beef cubes with flour and set aside.

In a 5 quart microwave safe casserole dish, mix the onions and oil together and microwave for 5 minutes on high (100% power level), until onions are translucent. Add beef and cook for 8 minutes on high (100% power level) stirring once.

Stir in sauce, parsley and broth. Heat for 1 hour and 5 minutes at 50% power level, stirring occasionally.

Remove from oven and stir in the sour cream. Add salt and pepper to taste.

Makes about 4 servings.

Tortellini Salad

Ingredients:

6 cups Water
1 pound Cheese tortellini, fresh
5 cups Broccoli florets
3 tablespoons Olive Oil
1 tablespoon Red wine vinegar
1 teaspoon Italian Seasoning, dried
To taste Salt
To taste Pepper

Method of Preparation:

Place 6 cups of water in a 3 quart microwave safe casserole dish and heat for 10 minutes on high (100% power level). Add tortellini and heat for an additional 3 minutes. Remove from oven, strain then cool with cold water. Place in refrigerator until needed.

Put the broccoli in a microwave safe bowl, add 2 tablespoons of water, cover and heat for 2 minutes and 30 seconds on high (100% power level). Remove from oven and cool with cold water.

In a large bowl mix together the tortellini, broccoli, olive oil, red wine vinegar, Italian seasonings, salt and pepper. Refrigerate for at least 3 hours.

Makes about 5 servings.

Cooking Instructions

Recipes

Garlic and Rosemary Potatoes

Ingredients:

1½ pounds Red bliss potatoes (1 inch cubes)
4 cloves Garlic, fresh, minced
1 tablespoon Rosemary, dried
1 tablespoon Parsley, dried
2 tablespoons Olive oil
To taste Salt
To taste Pepper

Method of Preparation:

Preheat oven to 400° F.

Cut potatoes into 1 inch cubes and place in a mixing bowl. Add to the potatoes garlic, rosemary, parsley and olive oil and mix well.

Place potatoes on a greased crumb tray then on top shelf of oven. Bake for 20 minutes at 400°F, stirring occasionally during cooking. Add salt and pepper to taste.

Makes about 4 servings.

Chicken with Vegetable Sauce

Ingredients:

4 large Chicken breasts, boneless
2 tablespoons Olive oil
1 small Onion, yellow, large dice
2 cloves Garlic, fresh, minced
1 small Red pepper, large dice
1 small Green pepper, large dice
1 pint Cherry tomatoes, cut in half
1 cup Pasta sauce (jar)
1 teaspoon Italian Seasoning, dried
To taste Salt
To taste Pepper

Method of Preparation:

In a 3 quart microwave safe casserole dish, add the olive oil and onion then heat on high (100% power level) for 5 minutes. Remove and set aside.

Remove excess fat from chicken then place on wire rack (make sure the thicker areas of the chicken are towards the center of the rack) then on top shelf of oven. Place the crumb tray on the bottom shelf of the oven (to catch fat drippings).

Broil for 20 minutes (internal temperature must reach 170°F and juices run clear).

While chicken is cooking, add to the onion mixture, garlic, peppers, tomatoes, pasta sauce and Italian seasonings. When chicken has finished cooking heat the vegetable mixture for 5 minutes using the speed cook #3 option.

Place chicken on platter and spoon vegetable mixture on top.

Makes about 4 servings.

Cooking Instructions

Guide for Cooking with Heater

Desserts

Food	Cooking Mode	Cooking Time	Recommendations
Chocolate Chip Cookies	Bake	10-12 minutes	Follow package directions for temperature and preparation. Place 9 cookies on the crumb tray about 1 to 2 inches apart. Turn the crumb tray around 3 minutes before cooking time is up.
Sugar Cookies	Bake	10-12 minutes	Follow package directions for temperature and preparation. Place 9 cookies on the crumb tray about 1 to 2 inches apart. Turn the crumb tray around 3 minutes before cooking time is up.

Dinners

Food	Cooking Mode	Cooking Time	Recommendations
Complete Dinners	Speed Cook #3	26-30 minutes	Follow package directions for temperature and preparation. Place on turntable. Speed cook #3 for 26-30 minutes. Bake 400 °F for 6 minutes.
Incomplete Dinners (need to add meat)	Speed Cook #3	25-35 minutes	Prepare in a 2.5 qt shallow casserole dish. Following package preparation directions, place on turntable. Speed cook #3 for 25-35 minutes or until thoroughly cooked.

Cooking Instructions

Guide for Cooking with Heater

Appetizers & Snacks

Food	Cooking Mode	Cooking Time	Recommendations
Cheese Sticks	Bake (400 °F)	9-11 minutes	Preheat the oven to 400 °F. Arrange cheese sticks towards the center of the crumb tray. Place on top shelf.
Chicken Nuggets & Tenders	Bake (400 °F)	14-16 minutes	Preheat oven to 400 °F. Arrange the pieces towards the center of the crumb tray. Place on top shelf.
Fish Sticks	Bake (400 °F)	18-20 minutes	Preheat oven to 400 °F. Arrange the fish sticks towards the center of the crumb tray. Place on top shelf.
Onion Rings	Bake (400 °F)	21-24 minutes	Preheat oven to 400 °F. Arrange the onion rings in a single layer on the crumb tray. Place on top shelf. Turn onion rings over 6 minutes before the cooking time is up.
French Fries	Bake (400 °F)	20-23 minutes	Preheat oven to 400 °F. Arrange the fries in a single layer on the crumb tray. Place on top shelf.
Other Appetizers & Snacks	Bake (400 °F)	12-15 minutes	Preheat oven to 400 °F. Arrange the appetizers in a single layer toward the center of the crumb tray. Place on top shelf. If the crumb tray is completely full with appetizers, we recommend turning the crumb tray around 6 minutes before the cooking time is up.
Pizza	Bake (400 °F)	Small:10 - 14 minutes Large:19 - 22 minutes	***Small Pizza*** - Preheat oven to 400 °F. Place pizza in center of wire rack on top shelf. Place crumb tray on bottom shelf. For Speed Cooking the pizza, follow the above steps (but do not preheat oven). Press Speed Cook #1 and enter 7 minutes, then Start. Pizza with toppings may require more time. ***Large Pizza*** - Preheat oven to 400 °F. Place pizza in center of wire rack on top shelf. Place crumb tray on bottom shelf. Turn Pizza ½ turn with 6 minutes before the cooking time is up. Pizza with toppings may require more time.
Buffalo Chicken Wings	Bake (400 °F)	17-21 minutes	Preheat oven to 400 °F. Arrange the wings in a single layer toward the center of the crumb tray. Place on top shelf.

Note:

All Appetizers & Snacks are frozen.

Cooking Instructions

Breakfast Foods

Frozen Items	Cooking Mode	Cooking time	Recommendations
Waffles	Toast	4 each t-7 2 each t-6	Place waffles in center of wire rack on top shelf of oven. Put the crumb tray on bottom shelf.
Toaster Items	Toast	4 each t-6 2 each t-6	Place toaster items in center of wire rack on top shelf of oven. Put the crumb tray on bottom shelf.
French Toast	Toast	4 each t-7 2 each t-6	Place French Toast in center of wire rack on top shelf of oven. Put the crumb tray on bottom shelf.
French Toast Sticks	Bake at 400 °F 5 ~ 10 pieces	12 - 14 minutes	Preheat the oven to 400 °F. Arrange the French Toast Sticks towards the center of the crumb tray. Place on top shelf.
Sausage Links	Bake 400 °F	10 - 12 minutes	Preheat the oven to 400 °F. Arrange the sausages towards the center of the crumb tray. Place on top shelf.
Biscuits	Bake (follow package directions for temperatures)	Large :12 minutes Medium:9 minutes 30 seconds Small :8 minutes	Preheat oven. Place the biscuits ½ to 1 inch apart from each other towards center of crumb tray. For the large biscuits we recommend turning the tray around 5 minutes before cooking time is up.
Croissants	Bake (follow package directions for temperatures)	Large:15 minutes Small:11 minutes	Preheat oven. Place the croissants ½ to 1 inch apart from each other towards center of crumb tray. Turn the tray around 5 minutes before cooking time is up.

Note :

Waffles, toaster items, french toast, french toast sticks and sausage links are frozen.

Biscuits and croissants are refrigerated.

Cooking Instructions

Meats

Food	Cooking Mode	Cooking Time	Recommendations
Whole Chicken (up to 4 lbs.)	Speed Cook #3	14-17 minutes/lb.	Follow package directions for preparation. Place chicken in a microwave-safe shallow casserole dish. Cover tips of wings and drumsticks with small pieces of aluminum foil to prevent overcooking those areas. Cook chicken until juice runs clear, meat near the bone is no longer pink, and correct temperature is reached: 180 °F (dark meat),170 °F (light meat)
Chicken Pieces (up to 1 ½ lbs., drum sticks & thighs)	Speed Cook #2	9-11 minutes/lb.	Follow package directions for preparation. Place chicken in a microwave-safe shallow casserole dish and set at the center of the wire rack, top shelf. Cook chicken until juice runs clear, meat near the bone is no longer pink, and correct temperature is reached: 180 °F (dark meat),170 °F (light meat)
Chicken Breasts (boneless, up to 1 ½ lbs.)	Speed Cook #2	9-11 minutes/lb.	Follow package directions for preparation. Place chicken in a microwave-safe shallow casserole dish and set at the center of the wire rack, top shelf. Cook chicken until juice runs clear, and correct internal temperature is reached (170 °F).
Pork Chops (thin cut, up to 1 lb.)	Broil	14-18 minutes	Arrange the pieces towards the center of the wire rack and place on top shelf. Place crumb tray on bottom shelf to catch drippings. Cook pork until correct internal temperature is reached (170 °F).
Seafood Steaks (up to 1 lb.)	Broil	10-17 minutes	Arrange the steaks towards the center of the wire rack and place on top shelf. Place crumb tray on bottom shelf to catch drippings. Thicker steaks may need additional time.
Seafood Filets (up to 1 lb.)	Broil	8-12 minutes	Arrange the filets towards the center of the wire rack and place on top shelf. Place crumb tray on bottom shelf to catch drippings. Thicker filets may need additional time.
Shrimp (up to 1 lb.)	Broil	8-10 minutes	Arrange the shrimp towards the center of the wire rack and place on top shelf. Place crumb tray on bottom shelf to catch drippings. Larger shrimp may need additional time.
Hamburger (5 oz patties)	Broil	15 - 17 minutes per 1-¼ pounds	Arrange hamburgers torwards the center of the wire rack. Place on top shelf of oven. Put crumb tray on bottom shelf to collect drippings. Cook hamburgers to an internal temperature of 160 °F.
Roast(beef) (up to 4 lbs.)	Speed Cook #3	14-17 min/lb.	Place beef in a microwave-safe shallow casserole dish. Place the casserole dish at the center of the turntable. Speed cook #3 for 14 - 17 min/lb, or until thoroughly cooked.
Frozen Veggie Burgers	Broil	2 ea, 12 - 14 min 4 ea, 14 - 18 min	Arrange burgers torwards the center of the wire rack. Place on top shelf of oven. Put crumb tray on bottom shelf to collect drippings.

Appendix

Troubleshooting Guide

Before you call a repair person for your oven, check this list of possible problems and solutions.

Neither the oven's display nor the oven operate.

- Properly insert the plug into a grounded outlet.
- If the outlet is controlled by a wall switch, make sure the wall switch is turned on.
- Remove the plug from the outlet, wait ten seconds, then plug it in again.
- Reset the circuit breaker or replace any blown fuse.
- Plug another appliance into the outlet; if the other appliance doesn't work, have a qualified electrician repair the outlet.
- Plug the oven into a different outlet.

The oven's display works, but the power won't come on.

- Make sure the door is closed securely.
- Check to see if packing or other material or other material is stuck to the door seal.
- Check for door damage.
- Press **Cancel** twice and re-enter all cooking instructions.

The power goes off before the set time has elapsed.

- If there has not been a power outage, remove the plug from the outlet, wait ten seconds, then plug it in again.
- Reset the circuit breaker or replace any blown fuse.

The food is cooking too slowly.

- Make sure the oven is on its own 15 or 20 amp circuit line. Operating another appliance on the same circuit can cause a voltage drop. If necessary, move the oven to its own circuit.

You see sparks or arcing.

- Remove any metallic utensils, cookware, or metal ties. If using foil, use only narrow strips and allow at least one inch between the foil and interior oven walls.

The turntable makes noises or sticks.

- Clean the turntable, roller ring and oven floor.
- Make sure the turntable and roller ring are positioned correctly.

Using your microwave causes TV or radio interference.

- This is similar to the interference caused by other small appliances, such as hair dryers. Move your microwave further away from other appliances, like your TV or radio.

Appendix

Care and Cleaning

Follow these instructions to clean and care for your oven.

- Keep the inside of the oven clean. Food particles and spilled liquids can stick to the oven walls, causing the oven to work less efficiently.
- Wipe up spills immediately. Use a damp cloth and mild soap. Do not use harsh detergents or abrasives.
- To help loosen baked on food particles or liquids, heat two cups of water (add the juice of one lemon if you desire to keep the oven fresh) in a four-cup measuring glass at High power for five minutes or until boiling. Let stand in the oven for one or two minutes.
- Remove the glass tray from the oven when cleaning the oven or tray. To prevent the tray from breaking, handle it carefully and do not put it in water immediately after cooking. Wash the tray carefully in warm sudsy water or in the dishwasher.
- Clean the outside surface of the oven with soap and a damp cloth. Dry with a soft cloth. To prevent damage to the operating parts of the oven, don't let water seep into the openings.
- Wash the door window with very mild soap and water. Be sure to use a soft cloth to avoid scratching.
- If steam accumulates inside or outside the oven door, wipe with a soft cloth. Steam can accumulate when operating the oven in high humidity and in no way indicates microwave leakage.
- Never operate the oven without food in it; this can damage the magnetron tube or glass tray. You may wish to leave a cup of water in the oven when it is not in use to prevent damage if the oven is accidentally turned on.

If you have a problem you cannot solve,
please call our service line:
(1-800-843-0304 U. S. A)
(1-866-587-2002 CANADA)

Specifications

Model Number	AMC5108AAB/W
Oven Cavity	1.0 cu.ft
Controls	10 power levels, including defrost
Timer	99 minutes, 99 seconds
Power Source	120 VAC, 60 Hz
Power Output	1000 Watts(MWO)
Power Consumption	1550 Watts(MWO) 1750 Watts (Heater)
Outside Dimensions	20 51/64"(W) X 13 49/64"(H) X 19 35/64"(D)
Oven Cavity Dimensions	13 17/32"(W) X 9 7/16"(H) X 13 9/16"(D)
Net/Gross Weight	44/51 lbs.

Warranty

Limited One Year Warranty - Parts and Labor

For one (1) year from the original retail purchase date, any part which fails in normal home use will be repaired or replaced free of charge when carried into an authorized servicer.

Limited Warranties - Parts Only

Second through Fifth Year - From the original purchase date, parts listed below which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage, transportation, and trip charge if required.

- Magnetron, touch pad and microprocessor.

What is not covered by these warranties

- Replacement of household fuses, resetting of circuit breakers, or correction to household wiring or plumbing.
- Normal product maintenance and cleaning, including light bulbs.
- Products with original serial numbers removed, altered, or not readily determined.
- Products purchased for commercial, industrial, rental, or leased use.
- Products located outside of the U.S.A. or Canada.
- Premium service charges, if the servicer is requested to perform service in addition to normal service or outside normal service hours or area.
- Adjustments after the first year.
- Repairs resulting from the following:
  - Improper installation, exhaust system, or maintenance.
  - Any modification, alteration, or adjustment not authorized by the manufacturer.
  - Accident, misuse, abuse, fire, flood, or acts of nature.
  - Connections to improper electrical current, voltage supply, or gas supply.
  - Use of improper pans, containers, or accessories that cause damage to the product.
- Travel.

If you need service

- Call the dealer from whom your appliance was purchased or call Maytag Services[SM], Amana Customer Assistance at 1-800-843-0304, U.S.A. and 1-866-587-2002, CANADA to locate an authorized servicer.
- Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information on owner's responsibilities for warranty service.
- If the dealer or service company cannot resolve the problem, write to Maytag Services[SM], Attn: CAIR® Center, P.O. Box 2370, Cleveland, TN 37320-2370, or call 1-800-843-0304, U.S.A. and 1-866-587-2002, CANADA.

  U.S. customers using TTY for deaf, hearing impaired or speech impaired, call 1-800-688-2080.

  NOTE: When writing or calling about a service problem, please include the following information:

  a.Your name, address and telephone number;

  b. Model number and serial number;

  c. Name and address of your dealer or servicer;

  d. A clear description of the problem you are having;

  e. Proof of purchase (sales receipt).
- User's guides, service manuals and parts information are available from Maytag Services[SM], Amana Customer Assistance.

IN NO EVENT SHALL MAYTAG BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

This warranty gives you specific legal rights, and you may have others which vary from state to state. For example, some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion may not apply to you.

Quick Reference

Feature	Operation
Set Clock	**1.** Press **CLOCK**. **2.** Use **Number** buttons to enter time. **3.** Press **CLOCK** again.
One Stage Cooking	**1.** Use **Number** buttons to set cooking time. **2.** Set power level or leave at high. **3.** Press **START**.
One Minute+ Cooking	**1.** Press the **Start/ +1 min**. button once for each minute of cooking. **2.** The time will display and the oven will start.
Instant Cook Buttons	**1.** Press button that corresponds to the food you are cooking (for example, **POPCORN**). **2.** Press the button repeatedly to select serving size.
Auto Defrost	**1.** Press **AUTO DEFROST**. **2.** Enter weight of food by pressing **AUTO DEFROST** button repeatedly or using the **Number** buttons. **3.** When the oven beeps,press **PAUSE/CANCEL** and turn food over. Press **START** to resume defrosting cycle.
Set Cooking Time and Power Levels	**1.** Use **Number** buttons to set cooking time. **2.** To set power level at other than HIGH, press **POWER LEVEL** and use the **Number** buttons to enter the power level. **3.** Press **START** to begin cooking.
Handy Helper, Kids Meals, Snack Bar	**1.** Press **HANDY HELPER**(KIDS MEALS, SNACK BAR) repeatedly to select type of dish to reheat. **2.** You can press the **1** or **2** button to select the serving size. **3.** Press **START** button to begin cooking.

Feature	Operation
Broil	**1.** Press **BROIL.** **2.** Use the **Number** buttons to set cooking time. **3.** Press **START**.
Bake	**1.** Press **BAKE**. **2.** To set the cooking temperature, press the **Number** buttons. **3.** Press **BAKE** again. **4.** Use the **Number** buttons to set a cooking time. **5.** Press **START**.
Warm	**1.** Press **WARM**. **2.** Use the **Number** buttons to set a warming time. **3.** Press **START**.
Top Brown	**1.** Press **TOP BROWN**. **2.** Use the **Number** buttons to set a cooking time. **3.** Press **START**.
Preheat	**1.** Press **PREHEAT**. **2.** To set the **PREHEAT** temperature, press the **Number** buttons. **3.** Press **START**.
Speed Cook (SC-1, SC-2, SC-3)	**1.** Press the **SPEED COOK** button repeatedly to select the speed cook mode you want. **2.** Use the **Number** buttons to set a cooking time. **3.** Press **START**.
Easy Clean	**1.** Press **EASY CLEAN**. **2.** After cleaning, repeat step 1 above or press **PAUSE/CANCEL** button.

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